Roaster Oven Recipes

Cooking Recipes

Party Meatballs

5-pound (2.25 kg) bag pre-cooked frozen meatballs
12-ounce (350 g) jar grape jelly
12-ounce (350 g) jar currant jelly
12-ounce (350 g) bottle chili sauce
12-ounce (350 g) bottle cocktail sauce

Let meatballs thaw overnight in refrigerator. Place meatballs in insert pan. In a large mixing bowl beat together jellies and sauces. Pour over meatballs. Bake at 250°F (120°C) for 2 hours or until heated through.

Chili

2 tablespoons (30 ml) oil
2 pounds (900 g) beef chuck, cut into small pieces
1 pound (450 g) hot Italian sausage, removed from casings
1 pound (450 g) sweet Italian sausage, removed from casings
2 large onions, chopped
1 large green pepper, seeded and chopped
1 tablespoon (15 ml) minced garlic
4 tablespoons (60 ml) canned, sliced jalapeno peppers (half of 4-ounce [115 g] can)
4 tablespoons (60 ml) chili powder
2 tablespoons (30 ml) ground cumin
1 teaspoon (5 ml) black pepper
2 (16-ounce [450 g]) can kidney beans
28-ounce (787 g) can diced tomatoes, undrained
12-ounce (350 g) can tomato paste
2 (15-ounce [425 g]) cans chicken broth

Set temperature dial to 400°F (200°C). In insert pan, heat the oil. Add the beef and sausage and cook about 20 minutes. Add the onions, pepper, garlic, and jalapeno and cook 5 minutes. Stir in remaining ingredients. Reduce temperature to 275°F (130°C). Cover and bake for 2 hours, stirring halfway though. **Makes 5 quarts (5 L).**

Roasting Recipes

Quick Roast Turkey

The roaster oven cooks a turkey in about half the time of a regular oven, but use a meat thermometer to make sure your turkey is thoroughly cooked. The roaster oven DOES NOT brown a turkey. The constant dripping of condensation from the cover of the roaster prevents the turkey from browning but also produces a turkey that is moist and juicy.

14 to 18 pound (6.3-8.1 kg) fresh or thawed turkey
1 onion, cut in half
2 stalks celery
1 teaspoon (5 ml) salt
½ teaspoon (2.5 ml) pepper
¼ cup butter (60 ml), melted

Remove the rack. Pour ½ cup (125 ml) water into the insert pan, cover and preheat to 325°F (160°C). Remove giblets and neck from cavities of turkey. Set aside and use for giblet gravy. Rinse bird inside and out with cold water. Place onion and celery inside turkey. Rub outside with salt and pepper. Place on rack. Brush whole turkey with butter. Place in roaster. Cover and cook at 325°F (160°C) for 2 to 2½ hours. Check meat thermometer reading. Continue cooking until meat thermometer registers 180°F (82°C).

Turkey Browning Sauce

For turkey with a brown skin, use the following recipe before cooking:

¼ cup (60 ml) melted butter or margarine
1½ teaspoons (7.5 ml) browning sauce, like Kitchen Bouquet
1 teaspoon (5 ml) paprika

Wash turkey with cold water. Pat dry. Paint turkey with the browning mixture and cook as directed.

Baking Recipes

Baked Potatoes

10 pounds (4.5 kg) baking potatoes

Wash and scrub the potatoes. Pierce all the potatoes, several times. Stack in the roaster oven so that they are not touching the sides of the insert pan. Bake at 400°F (200°C) for 1 hour, or until done. Check for doneness by piercing with a fork.

The Perfect Cheesecake

You need a springform pan for this, but cheesecakes are easy to make. The roaster oven cooks the cheesecake with gentle heat by surrounding it with water like the professionals do.

Butter
½ cup (125 ml) graham cracker crumbs
6 (8-ounce [225 g]) packages cream cheese, room temperature
1½ cups (375 ml) sugar
5 eggs
1 teaspoon (5 ml) vanilla
1 tablespoon (15 ml) lemon juice

Generously butter bottom and sides of 9½ inch (24 cm) springform pan. Sprinkle crumbs evenly over bottom of pan. In a large mixing bowl beat cream cheese until smooth. Add sugar and continue to beat until smooth. Add eggs beating well after each addition. Stir in vanilla and lemon juice. Pour into prepared springform pan. Cover springform pan with aluminum foil. (This prevents condensation in roaster from dripping onto cake.) Pour 3 quarts (3 L) hot water into insert pan. Place springform pan on rack and place in roaster. Cover and bake at 325°F (160°C) for 1½ hours. Carefully remove and let cool, then refrigerate thoroughly before serving. **Yield: 16 to 20 servings.**

Baked Eggs

1½ cups (375 ml) milk
3 dozen eggs
1 teaspoon (5 ml) salt
½ teaspoon (2.5 ml) pepper
¼ cup (60 ml) melted butter

In a large bowl, beat milk, eggs, salt, and pepper with mixer. Pour melted butter into 9x13-inch (23 x 33 cm) baking pan and tilt pan to coat bottom and sides. Pour egg mixture into pan. Place in roaster oven and bake eggs at 400°F (200°C) for 30 minutes, stirring and scraping sides of pan with a rubber spatula every 10 minutes to ensure even cooking. **Makes 15 servings.**